



Dal Cin Gildo spa
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BIO S-FREE

8035

Complete nutrient and regulator of alcoholic fermentation

Composition: Ammonium phosphate - Thiamine dichloridate - yeast derivative
- cellulose

Data Sheet

Revision 26.10

Date 30/06/2026

TECHNICAL SPECIFICATION

	TECHNIQUES or ANALYTICAL METHOD (*)	LIMIT VALUES (legal or internal)	MEDIUM VALUES (by Quality Control)
Physical state	DC 1.01	powder	powder
Colour	DC 1.02	brown	brown
Smell	DC 1.03	typical	typical
Nitrogen from phosphate	DC 2.04	min 12% (as NH ₃)	12 - 13 %
Dispersibility	DC 1.04	good	good
Yeast derivative	technical information	autolysate	autolysate
Arsenic	ICP	Max 3 ppm	compliant
Lead	ICP	Max 5 ppm	compliant
Preservative substances	technical information	none	none
FAN (increment with 10 g/hl dosage)	Formol number	11 mg/l	11 mg/l

(*) Methods available on request

CLASSIFICATIONS AND DECLARATIONS

Compliance with regulations	EU Reg. 2019/934 - Codex OIV (oenology) Product not certified as organic, but allowed for organic wine production if the organic version isn't available (annex V-D EU Reg. 2021/1165) Max dosage: 60 g/hl
Limitations of use	
Minimum term of conservation	3 years
Safety Classification (CLP)	Not classified
ADR classification	Not classified
GMOs	It does not contain GMOs; it does not come from GMOs
Allergens	Does not contain products of the. II of the EU Reg. 1169/2011
Products of animal origin	none
Kosher certification	Not available
Other statements	This product does not contain nanoparticles and has not been subjected to ionizing radiation. Quality Management System Dal Cin Gildo Spa certified according to ISO9001: 2015 (No. 1713 Certiquality)

PACKAGING AND STORAGE

Bags of 25 kg (code 8035)

Keep the product in its whole package in a cool place, away from moisture.